Prestige®

60cm Built In Electric Multifunction Oven and Grill

E60MF

User Guide & Installation Handbook

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Please keep this handbook for future reference, or for anyone else who may use the appliance.

Introduction

Thank you for choosing a Prestige® appliance

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Please read the instructions in this handbook before using or installing this appliance.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and furniture in hot soapy water to remove their protective covering of oil. Even so, when you first switch on the oven or grill you may notice a smell and some smoke.

This appliance is designed to fit into a standard 600mm wide housing unit with a minimum internal height of 580mm.

Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by a competent person.

Warning: This appliance must be earthed.

Condensation

When hot and cold air meet, condensation forms. The outer door is air cooled and the inner door gets hot, so some condensation might form; this is normal and will disappear within 10 - 15 minutes.

Cooling fan

The cooling fan helps to keep the exterior cool during normal use. When an element is operated, you should hear the cooling fan switch on automatically and be able to feel air evacuating from the appliance vents just below the fascia.

The cooling fan will continue to operate for approximately 10 minutes after turning off the elements. This is normal.

If there is no such indication that the fan is operating, the appliance will require servicing. DO NOT USE THE APPLIANCE UNTIL IT HAS BEEN SERVICED. Switch the appliance off at the mains and contact Customer Support.

Glass door panels

To meet the relevant standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS 3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

To replace an oven light bulb

Caution: Switch off the electricity supply to the appliance, to avoid the risk of electric shock.

Wait until the oven is cool, then remove the oven shelves.

Remove the loose oven back - unscrew the 4 securing screws (one at each corner). Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover, and replace oven back.

Please note that the oven light bulb is not covered by the guarantee.

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Switch off the electricity supply before cleaning the appliance.
- Do not drape tea towels over the flue vents as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard. The high reflectivity can also damage the element.
- Do not use foil on oven shelves or on the oven base, or allow it to block the oven flue, as this creates a fire hazard and prevents heat circulation.
- Do not use the oven with the door inner glass panel removed.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- Switch off the electricity supply before replacing the oven light bulb (if fitted), to avoid the risk of electric shock.
- Never use the appliance for heating a room.
- ***Warning:*** This appliance must be earthed.

All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.

When you have finished cooking check that all controls are in the off position.

Using the Grill

Caution: **Accessible parts may be hot when the grill is used, young children should be kept away.**

The grill is a single circuit fully variable grill. It can be used for conventional grilling, or as a fanned grill.

To switch on the grill

Turn the function selector control knob to either the conventional grill symbol, or the fanned grill symbol.

Turn the temperature selector control knob clockwise to the desired grill temperature setting.

To switch off the oven, return the control knob to the "●" off position.

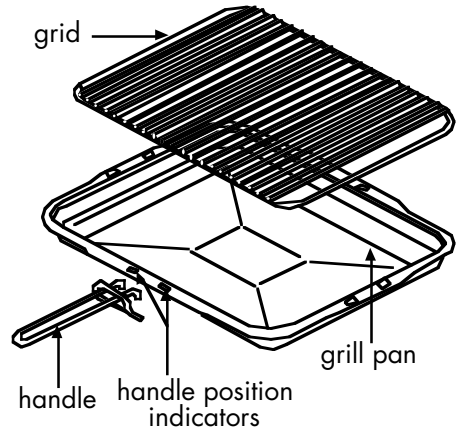
Preheating

For best results, preheat the grill for 3 - 5 minutes.

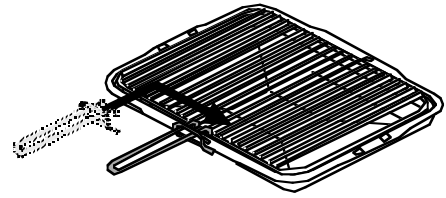
Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill, can create a fire hazard, and the high reflectivity can damage the grill element.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. *Do not* use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Using the Grill

Conventional grill

The door must be open when the conventional grill function is used - either fully open or using the door stop position - open the door about 30˚ and it will hold open.

When using the door stop position for grilling, you can remove the grill pan handle by sliding it to the recess.

Thicker foods such as sausages and chicken portions are suited to conventional grilling.

Fanned grill

The door must be **closed** when the fanned grill is used.

When opening the door, take care to avoid skin contact with any steam which may escape from the cooking.

Fanned grilling may be faster than conventional grilling, because air is being circulated around the food, and thin portions of food such as bacon or fish fillets may not need turning.

The fanned grill is particularly suited to thinner foods such as bacon, gammon, fish fillets etc.

Grilling

The temperature of the grill is variable, and can be adjusted by turning the temperature selector control knob to the desired temperature setting.

The speed of grilling can also be controlled by selecting a higher or lower shelf position.

We recommend that the higher temperature settings are used for toasting and for cooking foods such as bacon, sausages or steaks. Use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, the temperature may be reduced to a lower setting. Use a middle to low shelf position.

Position the grill pan under the centre of the grill.

The grill pan trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

Oven Functions

Oven functions are detailed below with suggested uses.

Note: Please be aware that not all appliances have all functions.

Oven Function		Recommended Uses
	Base Heat Only	Used to finish off the bases of food following cooking using the conventional or fanned modes. The base heat can be used to provide additional browning for pizzas, pies and quiche. Use this function towards the end of cooking.
	Top Heat Only	The heat is ideal from browning off the tops of food as it is not as fierce as the grill following conventional or fanned cooking. Provides additional browning for dishes like Lasagna or Cauliflower cheese. Use this function towards the end of cooking.
	Conventional Oven	This function works on the principle that heat rises. It is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top, and puddings towards the base
	Fanned Grill	The fan allows the heat to circulate around the food. Ideal for thinner foods such as bacon, fish and gammon steaks. Foods do not require turning. Use with the oven door closed.
	Fanned Oven	The even temperature in the oven makes this function suitable for batch baking, or batch cooking foods. In addition it can be used as a quick preheat boost.
	Defrost	To defrost foods, such as cream cakes/gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open.
	Grill	This function cooks food from the top and is ideal for a range of food from toast to steaks.

Using the Fanned Oven

When you are cooking, keep children away from the vicinity of the oven.

Your appliance may have a fanned oven. When using the fanned oven, please follow the instructions below:

To switch on the oven

Turn the function selector control knob to the [fan] fan oven symbol.

Turn the temperature selector control knob clockwise to the desired temperature setting.

The red thermostat indicator will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control knob to the "●" off position.

Preheating

The oven must be preheated when cooking frozen or chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges, otherwise preheating is not necessary as a fan oven warms up quickly.

Preheat the oven until the indicator light switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

Aluminium foil

Use aluminium foil only to cover food or cooking dishes. Do not foil to cover the shelves or oven base, as this creates a fire hazard.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Using the Fanned Oven

Cooking with a fan oven

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven, the convection fan at the back of the oven ensures an even temperature throughout the oven; this makes it ideal for batch baking - eg; when planning a party or stocking the freezer, as all the items will be cooked within the same length of time.

Cooking times will generally be shorter by between 5 - 10 minutes per hour, than those given in recipe books for conventional cooking.

We recommend preheating the oven for frozen or chilled food and also for soufflés, batter mixtures & yeast mixtures. Preheat the oven until the indicator light switches off for the first time; this will take between 5 - 15 minutes depending on the temperature selected.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

The fan oven may cook foods at a lower temperature (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperature may have to be reduced.

To help the air circulate freely;

- Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf leave a gap of at least 25mm / 1" between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- *Do not* place items on the oven base as this will prevent air from circulating freely.

Using the Conventional Oven

***Caution:* Accessible parts may be hot when the oven is used, young children should be kept away.**

To switch on the oven

Turn the oven / grill knob clockwise to select the desired temperature setting.

Caution: The oven element(s) gets extremely hot when in use, so please take extra care to avoid touching it.

Note that the 'power on' neon (next to the control knob) will illuminate whenever a function is selected.

The orange thermostat indicator neon will come on and off until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To turn off, turn the oven control knob to the "off" position.

Preheating

The oven **must** be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges.

Preheat the oven until the indicator light switches off for the first time, this will take up to 20 minutes, depending on the temperature selected.

If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.

Aluminium foil

Use foil only to cover food or cooking dishes - *do not* use foil to cover the shelf or oven base, as this creates a *fire hazard*.

The oven can be used with top or base heat only. This is a fixed heat setting.

Top heat only

Turn the oven control knob clockwise, past the oven temperature settings and the grill symbol, to the top heat symbol .

This setting can be used to brown the top of dishes such as cauliflower cheese or baked alaska.

Base heat only

Turn the selector control knob clockwise past the oven temperature setting and the grill symbol, to the base heat symbol .

This setting can be used to finish cooking pastry bases, pies or pizzas etc.

Using the Conventional Oven

Using a conventional oven

The oven is heated by elements at the top of the oven, and underneath the floor of the oven.

Conventional oven cooking is ideal for preparing various foods - meat, bread, cakes, pies - or even for cooking a whole meal.

With this heating system you can only use one level at a time.

If you need to put food in a preheated oven, please wait until the indicator neon goes off before putting food in the oven.

Feel free to use your own cake tins and smaller tins that the ones included.

When roasting meat, please remember that larger and thicker pieces of meat should be roasted on the lower shelf position at a lower temperatures, and smaller thinner pieces can be cooked on the middle shelf position at a higher temperature setting.

Some 5 - 10 minutes before the cooker has completed cooking, switch the oven off. This will save on energy.

After roasting is finished and before cutting the meat, wait 5-10 minutes; this allows the meat juices to settle inside the meat.

You can cook frozen meat without thawing it first, just bear in mind that the roasting time will be longer, depending on the size of the meat joint.

Zones of heat

The temperature at the centre of the oven corresponds with the selected temperature - it is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

If you prefer darker cooked results, cook on a higher shelf, for paler results use a lower shelf.

Oven shelves & shelf positions

Shelf positions in an electric oven are counted from the base upwards.

There are 2 shelves supplied.

Position baking trays and roasting tins on the middle of the shelves.

Never put items directly on the base of the oven or cover the oven base with foil as this can cause the base element to overheat.

During cooking, do not place the grill pan on the floor of the oven, as damage to the appliance or adjacent cabinet may occur, due to overheating.

Slow cooking (if fitted)

- For roasting joints of meat or poultry and for pot roasts preheat the oven to 190˚C - 200˚C and cook for 30 minutes, then adjust the oven control to the 110 - 120˚C "slow setting" for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Make sure that frozen foods are thoroughly THAWED before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

Cooking frozen & chilled foods

- Always preheat the oven before use.
- When cooking frozen or chilled foods, please follow the food manufactuer's instructions. If cooking more than one tray or item, cooking times may need to be increased.
- Please ensure that foods are piping hot before consumption.
- Always use the temperature setting stated on the food packaging when cooking convenience food.
- Never overload the tray - eg; oven chips should be placed on the baking tray in one even layer for satisfactory cooking.
- Follow the cooking times given on the packaging, but remember that they are only intended as a guide, and do not take individual preferences into account.
- Always cook frozen convenience foods straight from the freezer unless packaging advises otherwise.

Defrosting and cooling (if fitted)

To **defrost** frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

To **cool** foods after cooking prior to refrigerating or freezing, turn the oven control to the defrost position, and open the door about 30˚ to the stop position.

Be Safe

- *Do not* defrost stuffed poultry using this method.
- *Do not* defrost larger joints of meat and poultry over 2kg/4lb using this method.
- *Never* place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- Defrosting meat, poultry and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

Defrosting times

Small or thin pieces of frozen fish or meat eg; fish fillets, prawns and mince will take approximately 1 - 2 hours. Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Using the Oven

Fanned oven baking guide

Because a fan oven has an even temperature throughout the oven, no shelf positions have been given.

The cooking times are only approximate because the size and type of cooking dish will influence cooking time as will personal preferences.

Item	Temperature at °C	Approximate cooking time
Small cakes	170 - 180	20 - 25 mins
Whisked Sponge	170	15 - 20 mins
Swiss Roll	190	8 - 12 mins
Victoria Sandwich (2 x 205mm / 8 in)	160	25 - 35 mins
Semi rich fruit cake (230mm / 9 in)	140	2½ - 3½ hours
Scones	210 - 220	10 - 15 mins
Meringues	90 - 100	2 - 3 hours
Shortcrust Pastry Puff / Pastry Choux Pastry	200 210 200	Depend on the size & type of cooking dish and also the filling.
Biscuits	160 - 200	10 - 20 mins
Bread (500g / 1 lb)	210	20 - 30 mins
Sponge Pudding	150	45 mins - 1 hour
Milk Pudding	150	1½ - 1¾ hours

Conventional oven baking guide

The temperature settings and times given in this baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

The times given below are based on cooking in a preheated oven.

Note: When cooking 2 trays or items in a *conventional* oven (when using 2 shelves), remove the top item when it is cooked and raise the lower item to the higher shelf to finish cooking, or where additional browning of the bases is required - eg; pies and pastries, inter-change part way through cooking.

Item	Temperature at °C	Approximate cooking time
Scones	215 / 220	8 - 12 mins
Small cakes	160 / 170	20 - 25 mins
Victoria Sandwich	150 / 160	30 - 35 mins
Sponge Sandwich (fatless)	190 / 200	23 - 28 mins
Swiss Roll	210 / 220	10 - 15 mins
Semi rich fruit cake (180mm / 7in)	150	1 - 1¼ hours
Rich fruit cakes	125 / 135	depends on size
Shortcrust pastry	190 / 210	depends on recipe
Puff pastry	210 / 220	depends on recipe
Yorkshire pudding - large	195 / 215	30 - 40 mins
Yorkshire pudding - individual	200 / 215	20 - 30 mins
Milk pudding	140 / 150	1½ - 2 hours
Baked Custard	145 / 160	40 - 50 mins
Meringues	100	2½ - 3 hours

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary, therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with; you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the **recipe**.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at 170 - 190°C for 20 minutes per 1lb, plus 20 minutes unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes;

- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at 180°C (fanned) **Cook in oven at 200°C (conv)**		**Approximate cooking time** (preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

Automatic cooking

The automatic cooking facility is controlled by the programmer (see 'Programmer/ Clock' section) and allows complete meals, or individual dishes to be cooked while you are out of the house, to be ready for when you return. The '*Ready Time*' should be set as close as possible to, or just after your anticipated return so food is not left standing in a warm oven.

Please note: Not all appliances have this feature.

Do:

- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat an d poultry are thoroughly thawed (but still cold from the refrigerator), before placing them in the oven, and avoid using rolled joints of meat which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, prevent the transfer of odours, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

Do not:

- Warm food should never be placed in the oven if there is a delay period. Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over cooked meat or poultry, eggs, cooked rice or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven. Allow the oven to cool before setting for automatic cooking.
- Do not over-fill dishes containing liquids as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerated.
- Never use the automatic facility to reheat 'cook chill' foods as they should go straight from the refrigerator into a preheated oven.

Important: Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

Hints for automatic cooking

- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

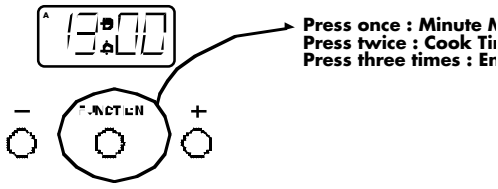
PROGRAMMER / CLOCK

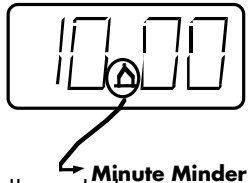
The programmer buttons

— minus

+ plus

The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.

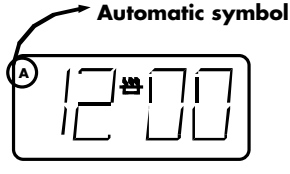




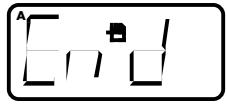
This Bell symbol appears when the Minute Minder function has been selected. While the Minute Minder is being set, the Bell symbol flashes. Once the length of time is set, the Bell symbol remains lit until the time runs down, or the function is cancelled.

This message and 'A' symbol appear when you are asked to set the length of time you require the oven to cook automatically for. Using the Plus and Minus buttons adjusts this accordingly.

Symbols on the LED display.



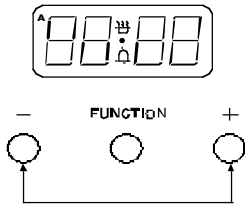
This 'A' symbol appears when either a semi, or fully automatic program is selected. This symbol will flash while a program is being set. Once a program is set the symbol will light up, and remain lit until the alarm sounds, or the program is cancelled



This message and 'A' symbol appear when you are asked to enter in an end time, or when you would like the oven to switch itself off.

PROGRAMMER / CLOCK

To set the time of day



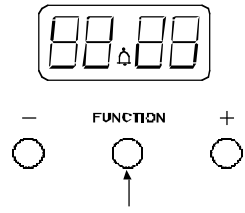
◆ Press the Plus and Minus buttons together for a few seconds and release.
◆ Set the time of day using the Plus and Minus buttons. Press once for single digit increase, press and hold for rapid increase..
◆ Once the time of day has been set wait approx 10 seconds until the '●' stops flashing.
◆ Use the appliance as normal.

To select an alarm tone

There are three tones to chose from.

◆ Press the *minus* button to listen to the first tone.
◆ Release the *minus* button and press it again to listen to the second tone etc.
◆ Releasing the *minus* button after the tone has sounded will automatically select that tone

Setting the minute minder



◆ To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
◆ Use the Plus and Minus button to set the length of time required. Once this has been done, the Minute Minder is set.
◆ When the desired length of time has counted down the alarm will sound.
◆ To cancel the tone, press any of the buttons.
◆ To cancel the Minute Minder at any time, press the function button, then press the Plus and Minus buttons together.

Semi-automatic cooking

There are two types of semi automatic cooking available on this appliance.

The oven must be switched on, and in use to use either of these functions successfully.

The Duration method allows you to set the oven for a specific length of time. If a dish needed 2 hours to cook, then it would be possible for you to set the oven to turn off 2 hours later. This allows you to be sure that your food will be cooked for a set length of time and no longer.

The End Time method allows you to enter a specific time when you would like the oven to switch off. If you wish to leave the oven unattended, then it offers peace of mind that the oven will have turned itself off at the set time.

However, once the program is set then it cannot be adjusted. Extra time cannot be added, nor can the end time be extended.

To cancel the semi automatic programs, press both the Plus and Minus buttons together. This can be done at any time during the cooking process. Then if necessary, re program.

For the instructions on how to use both of these functions, please see the following page.

Fully automatic cooking

This function incorporates both a duration and an end time and is meant to be used when you wish to delay the start time.

We recommend that the first few times this function is used you are in the house, this will familiarise you with your oven and prevents food from being over cooked or under cooked.

Care must be taken when selecting foods for this function, it is not recommended for certain food items which may spoil, or are sensitive to being left.

It is also advisable to set the end time to be as close to your return as possible to prevent food being left standing.

To check the Duration time set press the function button twice. To check the End Time press the function button three times.

To cancel the automatic programmer press the Plus and Minus buttons together and then make sure the oven is switched off.

PROGRAMMER / CLOCK

Semi-automatic cooking

The Duration method

◆ Press the Function button twice,**(1)** which will skip past the Minute Minder.

◆ The LED display will flash the word 'dur', **(2)** and the 'A' will flash on the left hand side of the display.

◆ Use the Plus and Minus buttons to set the length of time you want to cook for.**(3)** This must be done within 5 seconds or the time of day will show again.

Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound.
To switch off the alarm, press any button. To view any remaining time press the function button twice

The End Time method

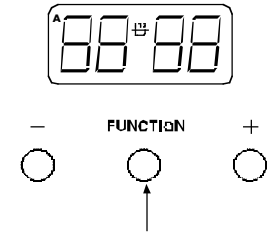
◆ Press the Function button three times, which will skip past the Minute Minder and the Duration programmer. **(4)**

◆ The LED display will flash the word 'End' and the 'A' will flash on the left hand side of the display. **(5)**

◆ Use the Plus and Minus buttons to select the time the oven is required to turn off. **(6)**

Once this is done the oven will turn itself off at the time you have selected. To switch off the alarm, press any button.

1. The Duration method



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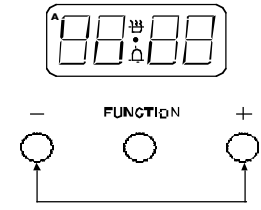
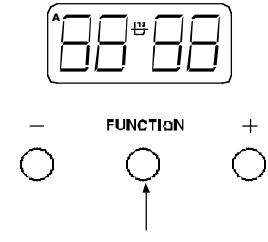


4. The End Time method



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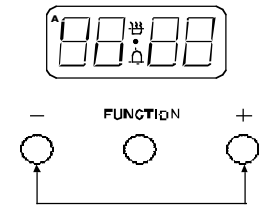


Fully automatic cooking (example)

This programming method is best suited for when a delayed start time is required. Unlike the semi automatic methods this requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

◆ Press the function button twice to select the length of time your food will need. **(7)**

◆ The 'A' on the left hand side will flash and the 'dur' message will flash up. **(8)**

◆ Using the Plus and Minus buttons set the time you require within 5 seconds of the 'dur' message. **(9)**

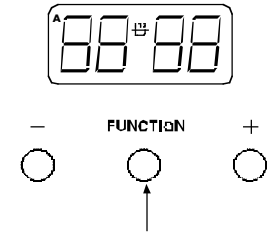
◆ Press the function button three times until the 'A' flashes again and the 'End' messages appears. **(10) & (11)**

◆ Using the Plus and Minus buttons, set the time you would like the oven to switch off. **(12)**

◆ Set the temperature of the oven and place the food inside.
While the automatic function is running, the 'A' will appear statically on the display, with the time.

Try to keep the end time as close to when you expect to return, this will prevent cooked food from being left standing in a warm oven.
The timer will calculate the appropriate start time.

7



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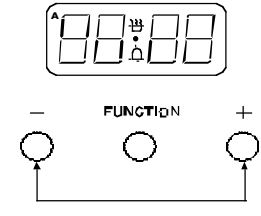

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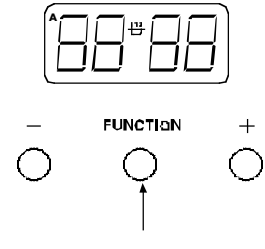

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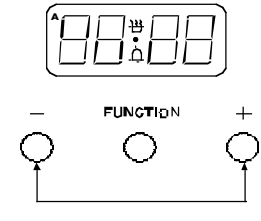


Cleaning

Caution: **Any cleaning agent used incorrectly may damage the appliance.**

Always let the oven cool before cleaning.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommended that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the oven can be safely cleaned with a cloth wrung out in hot soapy water.

To avoid damaging the surfaces when removing stubborn marks, we recommend the following:

Painted, plastic and metal finish parts (where fitted)

OVEN DOOR, DOOR HANDLE, CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

Vitreous enamel parts

GRILL PAN, OVEN COMPARTMENT FLOOR

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

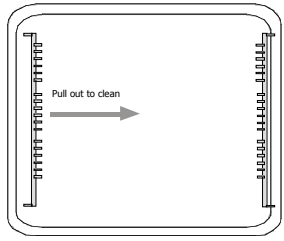
Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET

Do not use abrasives or polishes. Use a moist soap pad.

Shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.

Note: These items may also be cleaned in a dishwasher.



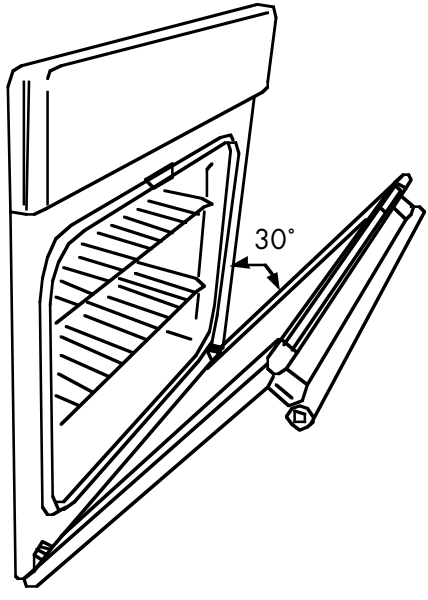
Cleaning

Glass parts

FACIA PANEL & DOOR PANELS

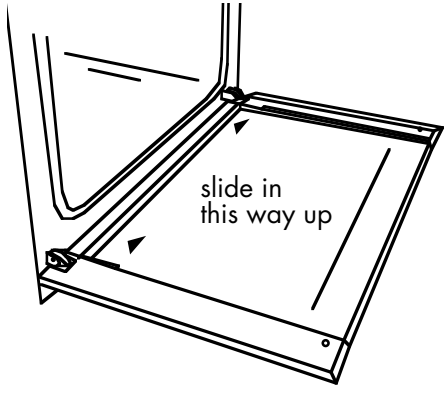
Use a mild cream cleaner - eg; "Cif". Rinse thoroughly and dry with a soft cloth. Do not use abrasive cleaners or polishes.

To remove the glass panel for cleaning, open the door to the door stop position (about 30˚ open), hold the top and bottom edges of the panel and slide out. Note that if the door is opened fully when removing the inner door glass panel, the door may spring shut.



Door stop position

Important: if the inner door glass panel is removed for cleaning, it must be replaced the right way up as shown, and pushed fully in to the stop position.



Stainless steel surfaces

FACIA PANEL, HANDLES

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a *minimum* amount of Baby Oil and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

Installation Instructions

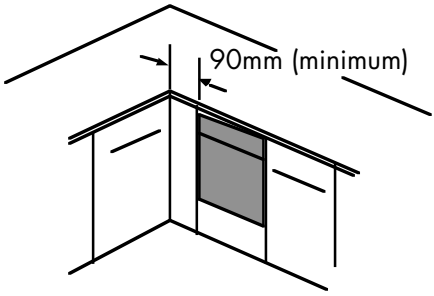
Step 1: Prepare installation

Do not lift the oven by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this appliance, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately **27kg** (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

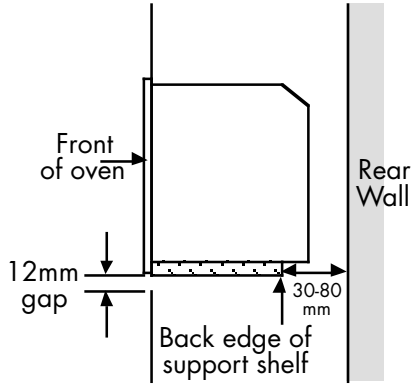
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.



Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

Note: When removing the appliance from the base tray packaging care should be taken not to damage the appliance.

1. When installing in a typical 600mm deep, built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
2. When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
3. If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



Installation Instructions

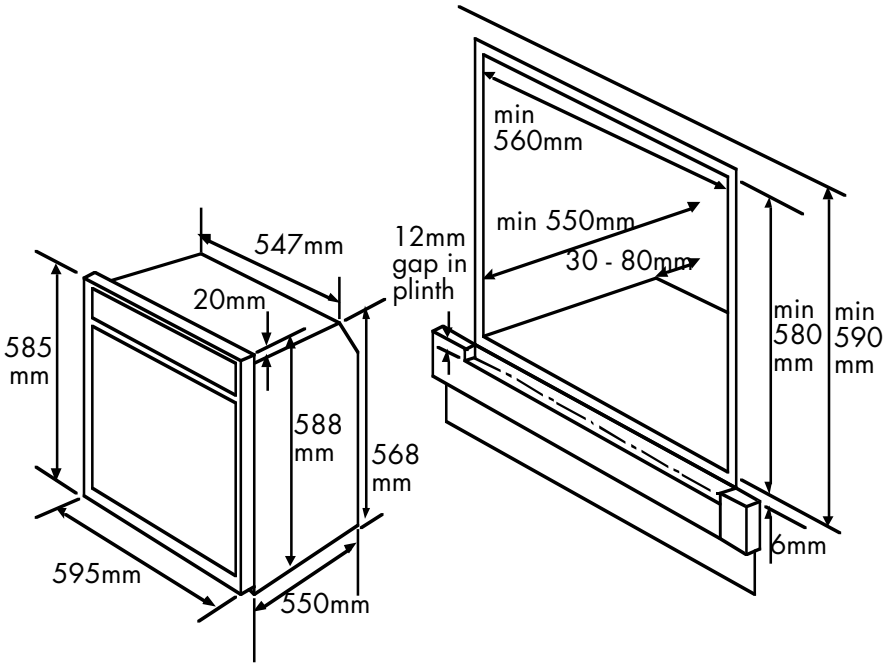
The appliance is designed to fit into a standard 600mm wide housing unit, with **minimum** internal dimensions as shown.

Note: **590mm** is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.

Please note that all sizes are nominal, and some variation is to be expected.

Installing appliance under a worktop

Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.



Step 2: Connect to the electricity supply

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

Important: Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

Warning: This appliance must be earthed.

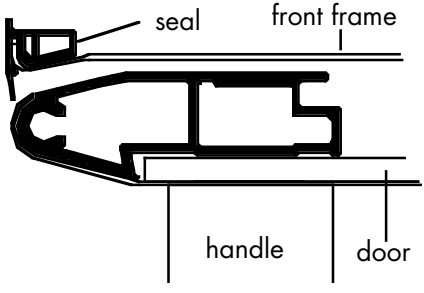
1. Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.

   Use a 13 amp fuse.
2. A type HO5 V V-F cable must be used as the mains lead. The cross section must be 2.5mm^2.
3. The mains terminal block is positioned at the right hand rear of the top service panel.
5. Connect the cable to the terminal block, and tighten the cable clamp.
6. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Step 3: Check edging strip

The edging strip is factory fitted to the front side edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat.

When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.

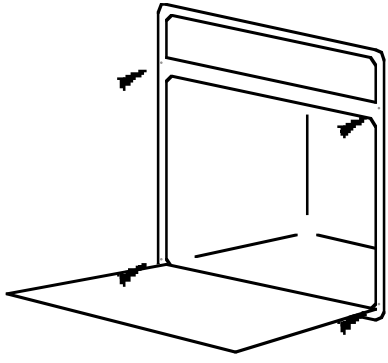


When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.

Step 4: Secure appliance into housing unit

Insert appliance into cabinet.

To secure the appliance to the housing unit, open the oven door and screw 4 screws - 2 at top, 2 at bottom - through the holes in the front frame.



Note: The unit housing the appliance must be appropriately fixed.

Technical Data

Power supply

220 - 240V ~ 50Hz

Warning: This appliance must be earthed.

Conventional Oven:

Element ratings	(given at 230V)
Grill	1800W
Conventional oven	2100W
Light	20W
Cooling fan	20W
Maximum Load	2150W

Fanned Oven:

Element ratings	(given at 230V)
Grill	1655W
Fan & Grill	1690W
Fan oven element	2300W
Stir fan	30W
Light	20W
Cooling fan	20W
Maximum Load	2385W

Multifunction Oven:

Element ratings	(given at 230V)
Grill	1655W
Fan oven element	2300W
Conventional oven	2100W
Stir fan	30W
Light	20W
Cooling fan	20W
Maximum Load	2385W

Energy Rating **A**

If something doesn't seem to work. . .

If there is something about your appliance which you do not undertand and you live in the UK you can phone our help line during normal office hours on:

0113 279 3520

If you need a service engineer please phone the number on your sale receipt.

Calls are charged at standard rates.

We apologise for any inconvenience caused by minor inconsistencies in these instructions, which may occur as a result of product improvement and development.

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